

## Tagliatelle alla N'Duja

🕒 20 min

### Ingredients

200 g Schär Tagliatelle, 40 g N'duja (spicy sausage), 40 g dried tomatoes in oil, finely chopped, 1 clove of garlic, chopped, a bit of freshly grated Pecorino

### Method

Cook the garlic in the oil from the dried tomatoes until it is golden brown, add the crumbled N'duja and cook for a few minutes, then add the chopped dried tomatoes. Cook the tagliatelle in salted water for 8 minutes until al dente, strain and then mix with the sauce in the pan. Sprinkle with Pecorino before serving.



### Oscar's tip

A simple dish, but you'll only have to try it once to be hooked! Note: N'duja is a briefly matured fresh sausage with a high chilli content (at least 40-50%) so, to put it mildly, this dish is hot...

